

RECEPTION

Dining at the DAC offers members and guests a place to connect and experience culinary excellence and personal attention to detail in a distinct variety of settings.





COCKTAIL RECEPTION HORS D'OEUVRES

Minimum of 25 people required. Price includes two hour reception and will be adjusted accordingly for a longer reception time.

To ensure a balance of flavors, colors, variety, and seasonal availability, the hot and cold hors d'oeuvres listed will be selected by Executive Chef Kevin Brennan.

PARTY DISPLAY

\$29.00/Person

Assorted hot and cold hors d'oeuvres
Vegetable crudités with dipping sauce
Imported and domestic cheeses, crackers & fresh fruit garnish

PARTY DISPLAY WITH CHILLED SHRIMP

\$40.50/Person

Assorted hot and cold hors d'oeuvres
Three chilled shrimp per person with lemon & cocktail sauces
Vegetable crudités with dipping sauce
Imported and domestic cheeses, crackers & fresh fruit garnish
Choice of one garde manger platter
(upcharge of \$5/Person for chilled tenderloin platter)

DELUXE DISPLAY

\$38.50/Person or

\$49/Person with shrimp

Assorted hot and cold hors d'oeuvres
Hummus, tabbouleh, pita crackers, marinated olives, California and pasta salads
Vegetable crudités with dipping sauce
Imported and domestic cheeses, crackers & fresh fruit garnish
Choice of two garde manger platter
(upcharge of \$5/Person for chilled tenderloin platter)

CHEESE DISPLAY

\$8.75/Person

Assorted domestic and imported varieties, crackers, fresh fruit garnish

SEASONAL FRESH FRUIT DISPLAY

\$8.25/Person

Variety of sliced seasonal fruit, dipping sauce

CRUDITÉS & DIPPING SAUCE

\$7.75/Person

Assorted fresh vegetables, dipping sauce

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

ENHANCEMENTS: GARDE MANGER PLATTERS

Designed to be used as accompaniments to one of the hors d'oeuvres table displays. Minimum of 25 people required.

GRILLED VEGETABLES WITH SPREADS

Grilled asparagus, zucchini, squash, baby eggplant, Portobello mushrooms & Roma tomatoes, sweet potato hummus, coconut basmati rice, tabbouleh, white bean & jalapeño chili, vegetarian ajvar, olive tapenade, flatbread crackers, warm toasted pita

WEST COAST GRILLED CHICKEN AND ASPARAGUS

Basil-Dijon marinated chicken breast, asparagus spears, Roma tomatoes, marinated olives

ANTIPASTO

Marinated grilled vegetables, Genoa salami, capicola, prosciutto, buffalo mozzarella, provolone, marinated olives, artichokes, mushrooms, roasted red bell pepper, crusty Italian bread

CHILLED ROAST TENDERLOIN OF BEEF

Horseradish cream sauce, beet & sun-dried tomato relishes, arugula-watercress salad, honey white split rolls
(\$5/Person fee for platters included in packages)

MICHIGAN SAUSAGE AND CHEDDAR CHEESE

Kowalski smoked salami, summer sausage, Dearborn smoked ham, cheddar cheese, smoked cheddar cheese, ale bar cheese spread, Zingermans pumpernickel bread, house made breads, crackers, assorted mustards, butter pickles

HOUSE-SMOKED FISH

Irish-Mist Atlantic salmon, apple-wood smoked whitefish, grilled Georges Bank sea scallops, capers, dill, red onion, crème fraîche, Melba toast

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

ENHANCEMENTS: CARVING STATIONS

*Designed to be used as accompaniments to one of the hors d'oeuvres table displays. A \$100 fee applies for each station attendant.
If you would prefer multiple stations instead of a table display, please select 4-5 stations (carving, cooking and/or action dessert stations).*

ROAST BARON OF BEEF

\$11.75/Person, 25 minimum

Petite French rolls, horseradish, mushroom jus lie

HERB CRUSTED SEARED NEW ZEALAND LAMB CHOPS

\$19.75/Person, 25 minimum

Port wine jus lie, dried fruit chutney, pearl couscous salad, toasted pita crackers

ROAST ANGUS BEEF TENDERLOIN

\$18.75/Person, 30 minimum

Petit French rolls, horseradish cream, béarnaise sauce, mushroom jus lie

ROAST TURKEY BREAST

\$295/Each, serves 30

Petite French rolls, Cranberry-Citrus fraîche, white port Dijon, mushroom sauce

SAGE AND GARLIC ROASTED DUROC PORK LOIN

\$14.50/Person

Granny Smith apple chutney, assorted mustards, spicy cole slaw, honey-white rolls

ENHANCEMENTS: ACTION STATIONS

*A \$100 attendant fee applies to each attendant. Minimum 25 people required. The following stations are enhancements to table displays.
For multiple stations instead of a table display, please select 4-5 stations (carving, cooking and/or action dessert).*

MASHED POTATO STATION

\$11.00/Person

Garlic mashed Idaho potato, sweet potato, rustic mashed Yukon Gold potato
Served in martini glasses with caramelized onion, cremini mushrooms, sour cream, chives, glazed bacon, cheddar, smoked gouda cheeses

MAC AND CHEESE STATION

\$14.00/Person

Pasta shells, cream cheese sauce garnished with roast Andouille sausage, crispy fried red river onion, Applewood smoked bacon, garlic panko fried rock shrimp

PASTA STATION

\$14.00/Person

Penne, farfalle, cheese tortellini, marinara, alfredo, aglio e olio, grilled chicken, bay shrimp, mushrooms, bell pepper, spinach, broccoli, cherry tomatoes, fresh basil, focaccia bread

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CAESAR SALAD & MORE

\$9.50/Person

Crisp Romaine, grated Parmesan, garlic croutons, Caesar dressing, Roma tomatoes, red onion, grilled chicken satay

BBQ MEDLEY

\$14.50/Person

Slow smoked brisket of beef, pan roasted beer poached bratwurst, BBQ glaze, toasted croustade, whipped Yukon Gold potato

GNOCCHI & ROASTED ITALIAN SAUSAGE

\$14.50/Person

House made gnocchi, Italian sausage, olive oil, alfredo cream, marinara

PAD THAI STATION

\$16.50/Person

Chicken breast, shrimp, egg, tofu, rice, noodles, scallion, bean sprouts, peanuts, lime, sweet & spicy sauce

SUSHI STATION

\$13.00/Person

California roll, spice tuna roll, smoked salmon nigiri, cucumber sunomono, soy sauce, pickled ginger, wasabi

PAN SEARED JUMBO SCALLOPS

\$14.50/Person

Champagne wine fumet, garlic mashed red skin potatoes

MARYLAND BLUE CRAB CAKES

\$14.50/Person

Basil-bread, butter pickle rémoulade, champagne-creole mustard cream

RAW BAR

Market price

Choose from jumbo poached gulf shrimp, east and west coast oysters, clams, Jonah crab claws, Alaskan king crab legs, Maine lobster rolls, steamed Blue Hill Bay mussels, baked oyster Rockefeller, champagne cream

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

DESSERT STATIONS

SWEETS TABLE

Assorted miniature French pastries, cookies, brownies, fresh fruit platter, house blend coffee, hot tea

\$16.50/Person, minimum 30

DELUXE SWEET TABLE

Assorted miniature French pastries, cookies, brownies, fresh fruit platter, assorted tortes, cakes, flan, house blend coffee, hot tea

\$20.25/Person, minimum 30

SUNDAE BAR

House-made chocolate & vanilla ice cream, Chantilly cream, Maraschino cherries, sprinkles, m&m's, Oreo, Strawberry, hot fudge & caramel

\$11.75/Person, minimum 30

\$100 attendant fee

CHERRIES JUBILEE

Dark cherries, sugar, kirsch flambé, house-made vanilla ice cream

\$14.50/Person, minimum 30

\$100 attendant fee

BANANAS FOSTER

Sautéed bananas, rum, brown sugar, banana liqueur, house-made vanilla ice cream

\$14.50/Person, minimum 30

\$100 attendant fee

DESSERT CRÊPES

Chocolate ganache, citrus sauces, berries, Nutella, chocolate nibs

\$14.50/Person, minimum 30

\$100 attendant fee

S'MORES

Graham crackers, marshmallow skewer, Hershey chocolate bars, toasted almonds

\$13.00/Person, minimum 50

\$100 attendant fee

DONUTS

House-made donut holes fried in-room served with cinnamon sugar, powdered sugar, colored sprinkles, caramelized cocoa nibs, Chantilly cream, warm dark chocolate ganache

*Please note some banquet spaces are unable to accommodate

\$15.50/Person, minimum 50

\$100 attendant fee

WARM BROWNIE SUNDAES

Cocoa brownies, Chantilly cream, Sanders hot fudge, vanilla bean ice cream

\$10.50/Person, minimum 50

\$100 attendant fee

WARM COOKIE ICE CREAM SANDWICHES

Freshly baked chocolate chunk & peanut butter cookies, house-made vanilla bean & chocolate ice cream

\$9.25/Person

\$100 attendant fee

Prices are per person. Information is subject to change. A customary 22% service charge and 6% Michigan sales tax will be added.

AFTERGLOWS

BREAKFAST SANDWICHES

Sausage, egg, cheese, house made honey white rolls

\$5.25/Person, 1/Person

HARMONIE PARK SLIDERS

American cheese, caramelized onion, traditional condiments

\$6.75/Person, 1/Person

CONEY STATION

Detroit chili, New York style mustard, onion, Philadelphia style sauerkraut, traditional condiments

\$6.75/Person, 1.5/Person

HOUSE-MADE DEEP DISH PIZZA

Choice of cheese, pepperoni, vegetarian, meat lovers and supreme

\$40/Pizza, 16 slices

IRISH LAST CALL

Assorted petite roast meat and cheese sandwiches

Irish soda bread with country butter, fruit preserves, orange marmalade

\$34.25/Dozen

\$3.50/Person

BAR SELECTIONS

Charged upon consumption

PREMIUM BRANDS	\$7.75/Glass	HOUSE CHAMPAGNE	\$28.00/Bottle
ULTRA PREMIUM BRANDS	\$10.00/Glass	FRUIT JUICE	\$2.50/Each
DOMESTIC BEER	\$4.25/Glass	MINERAL WATER	\$2.50/Each
IMPORTED BEER	\$5.00/Each	CORDIALS & COGNACS	Varies
HOUSE WINE	\$28.00/Bottle	HUMMERS	\$50/Pitcher

PREMIUM COCKTAILS & WINE

TITO'S HANDMADE VODKA & STOLICHNAYA VODKA
BACARDI LIGHT & CAPTAIN MORGAN RUM
DEWAR'S & J&B SCOTCH
CANADIAN CLUB & SEAGRAM'S V.O. WHISKEY
BEEFEATER & TANQUERAY GIN
JACK DANIEL'S TENNESSEE WHISKEY
HENNESSEY V.S. COGNAC
JOSE CUERVO TEQUILA
RESERVE SAINT MARC'S CHARDONNAY, SAUVIGNON, CABERNET SAUVIGNON & MERLOT
VEUVE DU VERNAY BRUT, FRANCE

ULTRA PREMIUM COCKTAILS & WINE

GREY GOOSE & BELVEDERE & KETEL ONE VODKA
CRUZAN SINGLE BARREL RUM
TANQUERAY 10 & BOMBAY SAPPHIRE
GLEN LIVET & JOHNNIE WALKER BLACK SCOTCH
CROWN ROYAL RESERVE WHISKEY
MAKER'S MARK BOURBON & GENTLEMEN JACK TENNESSEE WHISKEY
REMY MARTIN VSOP COGNAC
JOSE CUERVO ESPECIAL TEQUILA
PENFOLD CHARDONNAY, MERLOT & CABERNET-SHIRAZ
VEUVE DU VERNAY BRUT, FRANCE

\$100 bartender fee applies to each bar. The charge is waived if bar sales exceed \$350. A \$100 three-hour cashier charge applies to each non-hosted bar. The charge will not be waived. Additional service is \$15/Hour. Bars cannot exceed 5.5 hours but can be closed during dinner with added wine service to increase length. DAC can refuse serving any guest at any point during the event.

BAR PACKAGES

PREMIUM BRANDS

4.5 hour bar	\$36.00/Person
5.5 hour bar	\$41.75/Person

ULTRA PREMIUM BRANDS

4.5 hour bar	\$44.00/Person
5.5 hour bar	\$52.00/Person

PREMIUM COCKTAILS & WINE

TITO'S HANDMADE VODKA & STOLICHNAYA VODKA
BACARDI LIGHT & CAPTAIN MORGAN RUM
DEWAR'S & J&B SCOTCH
CANADIAN CLUB & SEAGRAM'S V.O. WHISKEY
BEEFEATER & TANQUERAY GIN
JACK DANIEL'S TENNESSEE WHISKEY
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BANQUET WINE LIST

EXTRA AND DRY CHAMPAGNE & SPARKLING

Moet and Chandon Imperial, Epernay	\$95
Domaine Chandon Blanc De Noirs, Napa	\$42
Domaine Carneros Brut, Carneros	\$56
Veuve Cliquot Yellow Label, Reims	\$98
Moet and Chandon Dom Perignon, Epernay	\$280

LIGHT & CRISP WHITE

Max Ferd, Richter Mulheimer Sonnenlay Riesling, Mosel	\$38
Santa Margherita Pinot Grigio, Italy	\$49
Ferrari-Carano Fume Blanc, Sonoma	\$42
Conundrum, California	\$51

MEDIUM BODIED WHITE

Domaine Moutard Diligen Chablis, Macon	\$42
Talbott Kali Hart Chardonnay, Monterey, 2013	\$46
Jermann Pinot Grigio, Friuli-Venezia Giulia	\$54
Sequoia Grove Chardonnay, Carneros	\$46
Cloudy Bay Sauvignon Blanc, Marlborough	\$67

FULL BODIED WHITE

Cakebread Sauvignon Blanc, Napa	\$58
Louis Latour Montagny 1er Cru la Grande Roche 2015	\$46
Keenan Winery Chardonnay, Spring Mountain District	\$65
Celani Family Vineyards Chardonnay, Napa	\$72
Chalk Hill Chardonnay, Chalk Hill	\$39

HOUSE WHITE WINES

Reserve Saint Marc Chardonnay	\$28
Penfold's Rawson's Retreat Chardonnay	\$28
La Petite Vigne Chardonnay	\$28
Benvolio Pinot Grigio	\$28
Reserve Saint Marc Sauvignon Blanc	\$28
Veuve du Vernay Brut, France	\$28

BANQUET WINE LIST CONTINUED

LIGHT RED

Antonin Rodet Pinot Noir, Bourgogne	\$40
Lemelson Vineyards Thea's Selection Pinot Noir, Willamette Valley	\$65

MEDIUM BODIED RED

Ridge Three Valleys Zinfandel Blend, Sonoma 2012	\$63
Marquees De Riscal Reserva, Rioja	\$40
Rutherford Hill Merlot, Napa	\$50
Hall Cabernet Sauvignon, Napa 2012	\$75

FULL BODIED RED

Terrazas Reserva Malbec, Mendoza 2013	\$46
Carr Cabernet Sauvignon, Napa	\$60
Luca Malbec, Medonza	\$60
Querciabella Chianti Classico, Toscana	\$68
Duckhorn Merlot, Napa	\$94
Keenan Winery Cabernet, Spring Mountain District	\$89
Frank Family Cabernet Sauvignon, Napa	\$92
Silverado Vineyards Cabernet Sauvignon, Napa	\$88
Cedar Knoll Vineyard Co, Cabernet Sauvignon, Napa	\$78
Shafer Vineyards Merlot, Napa	\$98
Stags Leap Artemis Cabernet Sauvignon, Napa	\$120

HOUSE RED WINES

Reserve Saint Marc Cabernet	\$28
Penfold's Rawson's Retreat Cabernet-Shiraz	\$28
La Petite Vigne Cabernet	\$28
Reserve Saint Marc Merlot	\$28
Penfold's Rawson's Retreat Merlot	\$28
La Petite Vigne Merlot	\$28
Red Diamond Pinot Noire	\$28
Red Diamond Malbec	\$28
Placido Chianti	\$28

GENERAL INFORMATION

- Your final attendance (guaranteed count) is due five business days before the event. You will be charged for either the guaranteed or actual number of guests served – whichever is higher. If you do not offer a guaranteed count, the estimated attendance from the contract will be applied.
- If you offer guests a choice between two and three separate entrées:
 - A \$3/Person fee will be assessed (additional \$1/each additional selection).
 - You are required to provide a place card for each guest indicating selected entrée.
 - Final guaranteed number of each entrée is required five business days before the event.
- In addition to planning your event, your catering rep will assist with floral arrangements, ice sculptures, entertainment, linens, photography and more.
- Outside food and beverage is not permitted.
- Rental fee applies to each banquet room reservation. Fee varies with room type and event length.
- Each banquet room reservation requires a minimum food and beverage fee.
- Menu prices are subject to change but will be confirmed four months prior your event. Menu prices are subject to 22 percent service fee and 6 percent tax.
- Alcohol must be supplied by the DAC in strict accordance with state regulations and the MLCC. Staff will restrict alcohol if excessive consumption.
- Both a non-refundable deposit and signed contract are required to secure your event date.
- Event cancellation fees:
 - 24 hours in advance subject to 100 percent fee
 - 2-3 business days in advance subject to 90 percent fee
 - 4-30 days in advance subject to 75 percent fee
 - 31-90 days in advance subject to 50 percent fee
 - 91 days or more in advance subject to 30 percent fee
- Parking is \$12/Car valet or \$10/Car self park and subject to change. You may cover guest parking in advance.
- Guests must follow the DAC dress code: No denim of any style or color. Professional business attire includes business suits, sports coats and ties for men or skirt and pant suits and dresses for women. Children ages 14 or older must follow dress code.
- Liability for property damage will be charged to member sponsoring the event. Outside groups are subject to DAC policies and procedures. DAC is not responsible for any property left on site. Cellular phones may be used only in the first floor elevator lobby, study area on 1M, all third floor hallways, Abbey lobby, overnight rooms and member suites.

